

Food Service Establishment Inspection Report

Name: **Loco's Deli & Pub**
 Address: **805 S Glynn St, Suite 109**
Fayetteville, GA 30214

Establishment Number

1-37831

Previous

96

Score

92

Year Month Day Inspection Time Purpose Enforcement
2006 10 25 14:45 Routine 1

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)					CRITICAL ITEMS (Category II)					GENERAL ITEMS (Category III)				
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓					
		Max	Min				Max	Min						
1. Safe; Approved Source	I				23. Sewage in Establishment	I								
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8						
Personnel					Plumbing									
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2						
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I								
Food Protection					Toilet and Handwashing Facilities									
5. Food Handling Techniques	I				27. Approved; Accessible	I								
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2						
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5						
Temperature Control					Garbage and Refuse Disposal									
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4						
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3						
10. Food Cooked to Proper Temperature	I				Physical Facilities									
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3						
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3						
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4						
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2							
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations									
15. Approved Material; Maintained	II	6	3	X	36. Toxic Materials, Storage, Use, Label	I								
16. Testing Equipment Provided (Thermometer)	II	5	3	X	37. Roaches, Flies, Rodents	III	15	8	X					
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2							
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2						
19. Storage; Handling Procedures	II	6	3	X	40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2							
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2							
Water					The following Category I Items were corrected at the time of the inspection: n/a									
21. Approved Source; System Operational	I				ws 10/08/00									
22. Hot and Cold Water as Required	II	5	2	X	<p>Category 2 - Must be corrected within 72 hours. Follow up will be conducted. item#14 a) Dishwasher was not reaching manufacturer's recommendations of 180 degrees F and 20 psi (151 degrees F and 0 psi). Corrected on site. b)Food equipment were not properly cleaned to remove food particles. c)Cutting boards were not clean. item#15 - Cutting boards were heavily pitted. 19) a)Food contact surfaces must be protected from contamination. b)Equipment storage containers and equipment must be protected. Notes: 1)Employeeed must cover wounds or bandages with impermable covering. 2) Liquor bottle tips must be more routinely replaced with clean pour tips. 3)Food equipment must be allowed to air dry before stacking. 4) Bar storage shelves were not clea</p> <p>n. Floor under shelves were not clean. 5)Floor of walkin cooler was not clean and gap were noted between floor panels. 6)Covering openings in wall and floor drains in kitchen. Followup will be done within 72 hours.</p>									
Discussed with/Title Brain Truax - Manager					Inspected By/Title:									